ICE CREAM MAKER
Instruction and Recipe Book

NORTHERN ELECTRIC COMPANY, Division of Sunbeam Corporation, Chicago, Illinois 60625
Followed, including the following:
1. Read all instructions.
2. To protect against risk of electrical shock, do not put motor power mainframe in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate your ice cream maker with a damaged cord or plug, or after the appliance malfunctions, is dropped, or is damaged in any manner. Return the ice cream maker to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
8. Do not use electric ice cream maker outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces. NOTE: A shorter power cord is provided to reduce hazards resulting from becoming entangled in or tripping over a longer cord. Longer cords or extension cords may be used if care is exercised in their use. If a longer cord or extension cord is used: A. The electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance. B. The longer cord should be arranged so it will not drape over the counter top or table top where it can be pulled by children or tripped over accidentally. C. Be certain that the connection between the power plug and the extension cord is not wet or allowed to lie in water.

SAVE THESE INSTRUCTIONS

PARTS DIAGRAM

SPRINGFIELD ONLY

- Hand Crank Power Mainframe
- Electric Power Mainframe
- Metal Lug Plate
- Swing Latch Lock

ALL OTHER MODELS

- Hand Crank Power Mainframe
- Electric Power Mainframe
- Cover
- Stem
- Dasher
- Ice Cream Can
- Plastic Lug
- Drain Hole
- Bucket

Texture Meter

For units equipped with a Texture Meter; In addition to the following, read and follow ALL instructions for making ice cream contained in this book before beginning. The can MUST be at LEAST 3/4 filled to insure proper function of the Texture Meter. When you plug in your unit, the Texture Meter will set itself at START. The indicator will begin to move slowly toward SERVE as the ice cream is being churned. When most ice cream recipes are ready, the indicator will have moved to SERVE, except that variations in ice cream texture may result from some recipes being ready before the indicator reaches SERVE. This is normal. The churning process is complete when the ice cream mixture looks like fluffy mashed potatoes. However, if the motor slows down and stops, the ice cream is ready, even though the Texture Meter may not be at SERVE.

IMPORTANT: If you desire to churn less than the 3/4 volume of liquid recipe, the Texture Meter may not move to the SERVE position, nor will the motor stop. Occasionally check mixture until ice cream looks like fluffy mashed potatoes.
ICE CREAM MAKER SIZE | ROCK SALT FOR MAKING ICE CREAM | ROCK SALT FOR HARDENING ICE CREAM | TABLE SALT FOR MAKING ICE CREAM | TABLE SALT FOR HARDENING ICE CREAM | CRUSHED ICE FOR MAKING AND HARDENING ICE CREAM
---|---|---|---|---|---
2 quarts | 2 cups | 1 1/2 cups | 1 1/2 cups | 1 cup | 12 lbs.
4 quarts | 3 cups | 2 cups | 2 1/2 cups | 1 1/2 cups | 17 lbs.
8 quarts | 4 cups | 3 cups | 3 1/2 cups | 2 1/2 cups | 25 lbs.

FOR BEST RESULTS: USE ROCK SALT

HOW TO MAKE DELICIOUS ICE CREAM

1. Carefully read through Check List.
2. Pour chilled Ice Cream Mixture into cooled can. Fill can 3/4 full, as mixture will expand during freezing. (Sherbets, Ices, and frozen yogurt may be filled to a higher level if cream is not used in recipe.)

   NOTE: See Page 4, Step 12, Electric Models.
3. Insert Dasher.
4. Place cover over can being certain to line up cover notchches with can.
5. Place filled can in Ice Cream Bucket making certain can is centered in bottom well of Ice Cream Bucket.
6. Install Power Mainframe.

MODELS OTHER THAN SPRINGFIELD

A. Place power unit over can so that metal stem of dasher engages with the hole in the bottom of the mainframe. Rotate can slightly until power unit engages can cover.

B. Twist power mainframe counter-clockwise into plastic lugs on top of bucket. Plug electric power mainframe into any 120 volt AC outlet.

SPRINGFIELD MODELS ONLY

1. Same as 6A, Page 3.
2. Engage two sided tangs at end of mainframe into metal lug plate. Lower rounded tang at other end of mainframe into latch plate. Switch latch lock over rounded tang.
3. FOR ALL HAND MODELS — Engage lock tabs on hand models. Insert crank handle into hand power mainframe and begin cranking clockwise.
4. Allow ice cream can to rotate two or three times before packing with salt and ice.

   Note: The Dasher will remain stationary as the Ice Cream Can rotates.
5. While Ice Cream Maker is running or being cranked, distribute 2 inches of ice around the bottom of bucket. Sprinkle approximately 1/2 cup of salt uniformly over layer of ice.

Uncle Walt's Old Fashioned Ice Cream

Place Ice Cream Mixture in a container and chill in the refrigerator for at least 30 minutes. The cooled mixture will freeze faster and more evenly.

1. Wash your Ice Cream Can, Cover, and Dasher thoroughly in hot, soapy water before using for the first time. Rinse well, dry, and allow Ice Cream Can, Cover and Dasher to cool.
2. About 15 to 20 pounds of crushed, cracked, or chipped ice is used for each batch of Ice Cream. Plan ahead - ice cubes can be premade and stored in the freezer. If you use ice cubes, they should be crushed. Place ice cubes in a cloth bag and crush with a mallet, or crush ice cubes with an electric ice crusher. The finer the ice, the smoother the texture of
IMPORTANT: To achieve a smooth textured ice cream, the ice and salt amounts must be carefully followed. As the ice melts and the ice level decreases and small amounts of ice water are added to maintain the original level.

Special Note: Should your Ice Cream Maker stop before churning is complete, (approximately 20-40 minutes), check to see if large cubes are jammed against the rotating Ice Cream Can.

12. ELECTRIC MODELS: Ice Cream should churn approximately 20-40 minutes and motor stops. Important: If you desire less churn than the 3/4 volume of liquid in the recipe, the motor MAY NOT stop. Occasionally check mixture until ice cream is like fluffy mashed potatoes. Unplug electric model and remove power mainframe.

HAND MODELS: the churning period is approximately 20-40 minutes of steady cranking. When cranking becomes very difficult for anyone other than a child, ice cream is ready.

13. HAND AND ELECTRIC MODELS: Completely drain away ice and salt to at least one inch below cover of Ice Cream Can. Wipe cover can be used to remove salt and water residue from removing. Lift out Dasher and scrape off with a rubber spatula. Push Ice Cream Can into can.
Proceed to “How To Harden”

HOW TO HARDEN HOMEMADE ICE CREAM

PREFERRED HARDENING METHOD
1. Push Ice Cream down into can and replace cover.
2. Put cork into center hole located on can.
3. Drain off brine (salt and water) through drainage hole in side bucket.
4. Repack ice and salt layers as previously described in item 10, above. This time the cover can include covering ice and salt layers.
5. Place a few newspapers over top of bucket for insulation and to keep for two to three hours. Hardening time varies with type of ice cream mixture used.

FREEZER HARDENING METHOD
A. Ice Cream Can
1. Push ice cream down into can.
2. Replace cover and put cork into center hole located in can.
3. Place in freezer for several hours.
B. Plastic Containers
1. Spoon ice cream into plastic containers and allow 1/2 inch for expansion.
2. Push ice cream down into can and cover with a tight fitting lid.
3. Place in freezer for several hours.

HELPFUL HINTS FOR BETTER OLD FASHIONED HOMEMADE ICE CREAM

1. The consistency of ice cream varies. The firmness of ice cream depends on the mixture used, room temperature, size of ice, and temperature of mixture before it’s churned. For best results, place ingredients in metal ice cream can, mix and chill in refrigerator several hours or overnight.
2. TOO SOFT. If churning takes longer than 40 minutes or the ice cream is too mushy, add more ice and 6 tablespoons of salt to stimulate the cold transfer to the ice cream can. If ice cream is still too mushy, add more ice and an additional 6 tablespoons of salt. This procedure should stiffen the ice cream to a fluffy mashed potato texture.
3. TOO HARD OR LUMPY. When the churning time is less than 20 minutes and the ice cream is coarse and lumpy through adding salt and finer chopped ice. When making less than 2 quarts of ice cream, motor shuts off may not occur. Ice cream should churn approximately 10 minutes or until the motor stops.
4. Homemade ice cream is very dense, and quart weighs about the same as 2 quarts of commercial ice cream. So don’t be surprised if your homemade ice cream gets very cold. Simply soften, if desired, placing ice cream in the refrigerator for 30 minutes before serving.

Provided by www.pickyourown.org/icecreamrecipes.htm
**FRESH FRUIT SUGGESTION:**
To obtain the best possible flavor, add overripe fruit to ice cream mixture.

**ICE CREAM**

**VANILLA (FRENCH)**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Milk: 3 cups, 6 cups, 10 cups
- Best egg yolks: 6, 12, 18
- Sugar: 3/4 cup, 1 1/2 cups, 2 cups
- Vanilla Extract: 2 1/2 teaspoons, 5 teaspoons, 10 teaspoons
- Salt: 1/8 teaspoon, 1/4 teaspoon, 1/2 teaspoon
- Light cream: 1/2 cup, 1 cup, 1 1/2 cups

Thoroughly combine all ingredients listed above. Chill in refrigerator for 3 hours. churn freeze according to directions.

**VANILLA (PHILADELPHIA)**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Milk: 1 1/2 cups, 3 cups, 5 cups
- Heavy cream (Whipping Cream): 1 1/2 cups, 3 cups, 5 cups
- Vanilla: 1/4 cup, 1/2 cup, 1 cup

Combine sugar and cream. Stir until sugar is thoroughly dissolved. Add salt and vanilla. Chill in refrigerator for 30 minutes. Churn freeze according to directions.

**BANANA ICE CREAM**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Ripe bananas: 3 medium, 6 medium, 9 medium
- Milk: 4 cups, 8 cups, 12 cups
- Sugar: 1 cup, 2 cups, 3 cups
- Chipped bananas: 1/4 cup, 1/2 cup, 1 cup

Pour into ice cream can. Add vanilla extract and fold in lightly whipped cream. Chill in refrigerator for 30 minutes. Churn freeze according to directions.

**CHOCOLATE (BASIC)**
Select your favorite vanilla flavor and add 3 ounces of chocolate syrup or chocolate fudge for each 2 quarts of ice cream.

**PEACH ICE CREAM**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Milk: 2 cups, 4 cups, 6 cups
- Sugar: 1 1/2 cups, 3 cups, 4 1/2 cups
- Vanilla Extract: 1 1/2 teaspoons, 3 teaspoons, 6 teaspoons

Thoroughly combine all ingredients listed above. Chill in refrigerator for 3 hours. Churn freeze according to directions.

**CINNAMON NUT SPRINKLE**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Heavy Cream (Whipping Cream): 2 cups, 4 cups, 6 cups
- Light Cream: 2 1/2 cups, 5 cups, 7 1/2 cups

Thoroughly combine all ingredients listed above. Chill in refrigerator for 3 hours. Churn freeze according to directions.

**STRAWBERRY**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Milk: 2 cups, 4 cups, 6 cups
- Sugar: 1 cup, 2 cups, 3 cups
- Vanilla Extract: 1 1/2 teaspoons, 3 teaspoons, 6 teaspoons
- Chipped strawberries: 2 cups, 4 cups, 6 cups

Thoroughly combine all ingredients listed above. Chill in refrigerator for 3 hours. Churn freeze according to directions.

**ICES**

**ANY BERRY**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Service Berries: 1 1/4 cups, 2 1/2 cups, 3 3/4 cups
- Sugar: 1 cup, 2 cups, 3 cups
- Water: 1/4 cup, 1/2 cup, 3/4 cup

Thoroughly combine all ingredients listed above. Chill in refrigerator for 3 hours. Churn freeze according to directions.

**WINE**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Sugar: 1 1/4 cups, 2 1/2 cups, 3 3/4 cups
- Water: 1/4 cup, 1/2 cup, 3/4 cup
- Grenache: 1 1/2 cups, 3 cups, 4 1/2 cups

Thoroughly combine all ingredients listed above. Chill in refrigerator for 3 hours. Churn freeze according to directions.

**SOUTHERN COOLER**
- Ingredients: 2 Quarts, 4 Quarts, 6 Quarts
- Orange Soda: 3 cans, 6 cans, 12 cans
- Crushed Pineapple: 1/2 cup, 1 cup, 2 cups

Thoroughly combine all ingredients listed above. Chill in refrigerator for 3 hours. Churn freeze according to directions.

**SHERBET**

**LEMON**
- Ingredients: 10 oz. of Lemon juice
- 32 oz. of Cold water

**Dietetic Desserts**

**Vanilla Ice Cream**
- Ingredients: 10 oz. of Unflavored Gelatin, 2 1/2 cups of Cold water

**Frozen Yogurt**

**Lemon Yogurt**
- Ingredients: 8 oz. of Frozen Lemonade concentrate, 1/8 cup of Sugar

**How to Clean and Care for your Ice Cream Maker**
1. Unplug cord from wall outlet, wipe motor and mainframe with a slightly damp cloth after use. Do not immerse in water.
2. Wash Ice Cream Can, Cover, and Dasher in hot, soapy water.
3. Rinse and dry thoroughly. Do not replace cover until ice cream can is dry. Do not put plastic parts in dishwasher.
4. Clean Ice Cream Bucket thoroughly to remove salt water residue after every use.
5. This product is for household use only.
6. No lubrication is required. Servicing other than routine cleaning should be referred to an authorized service station.

**Limited Warranty**
This product is warranted for one year from the date of purchase against defects in material and workmanship. It is recommended that it be returned to the dealer from whom it was purchased for repair or replacement. This warranty gives you specific legal rights, which vary from state to state.

Warrantor: NORTHERN ELECTRIC COMPANY Division of Sunbeam Corporation

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SHERBET
LEMON
Ingredients
2 Quarts 4 Quarts 6 Quarts
Gelatin 4 tablespoons 8 tablespoons 12 tablespoons
Cold water 1/2 cup 1/2 cup 1/2 cup
Lemon Juice 2/3 cup 1 1/2 cups 2 cups
Milk 3 cups 6 cups 9 cups
Half & Half 1 cup 2 cups 3 cups
Salt 1/4 teaspoon 1/2 teaspoon 1 teaspoon
Sugar 2 cups 2 cups 2 cups
Light Corn Syrup 2 1/2 cups 5 cups 7 1/2 cups

Soften gelatin in water. Cook slowly in double boiler until dissolved. Cool to room temperature. Combine lemon juice, milk, half and half, salt, sugar and corn syrup. Add cooked gelatin. Chill in refrigerator for 30 minutes. Chill freeze according to directions.

SODA
Ingredients
2 Quarts 4 Quarts 6 Quarts
13 oz. Can of Evaporated Milk 1 can 2 cans 4 cans
32 oz. Bottle of Soda Pop 1 bottle 2 bottles 4 bottles

Cut and mix. Keep refreshing. Ice cream for 1 hour before serving.

DIETETIC DESSERTS
VANILLA ICE CREAM
Ingredients
2 Quarts 4 Quarts 6 Quarts
Gelatin 1 1/2 teaspoons 3 teaspoons 6 teaspoons
Warm water 2 tablespoons 2 tablespoons 2 tablespoons
Milk 2 1/2 cups 4 1/2 cups 7 1/2 cups
Flour 1 1/2 teaspoons 3 teaspoons 6 teaspoons
Salt 1/8 tsp. 1/2 teaspoons 1 teaspoon
Vanilla Extract 1 1/2 teaspoons 3 teaspoons 6 teaspoons
Evaporated (silk) Milk 2 1/4 cups 4 1/2 cups 7 1/2 cups
Fruit (beets) 1/2 cup 1 cup 1 1/2 cups

One hour before serving.

FROZEN YOGURT DESSERTS
LEMON YOGURT FREEZE
Ingredients
2 Quarts 4 Quarts 6 Quarts
Unflavored Gelatin 1 1/2 envelopes 3 envelopes 5 envelopes
Lemon Juice 4 1/2 tablespoons 9 tablespoons 15 tablespoons
Water 1 1/2 tablespoons 3 tablespoons 6 tablespoons
Sugar 1 cup 2 cups 3 cups
Salt 1/2 teaspoon 3/4 teaspoon 1 1/2 teaspoons
Grated Lemon Rind 3 teaspoons 6 teaspoons 10 teaspoons
Plain Yogurt 24 ounces 48 ounces 72 ounces
Egg Whites (beaten) 2 eggs 4 eggs 6 eggs

One hour before serving.

MEASURING IN METRIC
Weight
1 ounce = 28.3 grams
1 pound = .5 kilograms

Volume
1 ounce = 29.6 milliliters
1 quart = .9 liters
4 quarts = 3.8 liters
6 quarts = 5.7 liters

LIMITED WARRANTY
This product is warranted for one year from the date of purchase against electrical and mechanical defects in material and workmanship. If the unit fails to operate during this period, return it prepaid to Electric Service Station, P.O. Box 70, Highway 49 North, Hattiesburg, Mississippi 39401, for repair or replacement, without charge, at the manufacturer's option. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Warrantor: NORTHERN ELECTRIC COMPANY
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